

**TERROIR:**

Silty and sandy soil

MAIN GRAPES:

Chardonnay

WINEMAKING:

Manual harvesting, pressing in whole bunches, selection of juices, low temperature settling, fermentation in temperature-controlled vats.

AGEING:

Maturing on fine lees in stainless steel tanks for 4 months.

TASTING:

This pale white wine with golden highlights will seduce you with its pear and white peach aromas.

FOOD AND WINE PAIRING:

Its round and thirst-quenching mouth will accompany your appetizers or a grilled sole.

To serve between 8° and 10°C.

To drink within 3 years.

